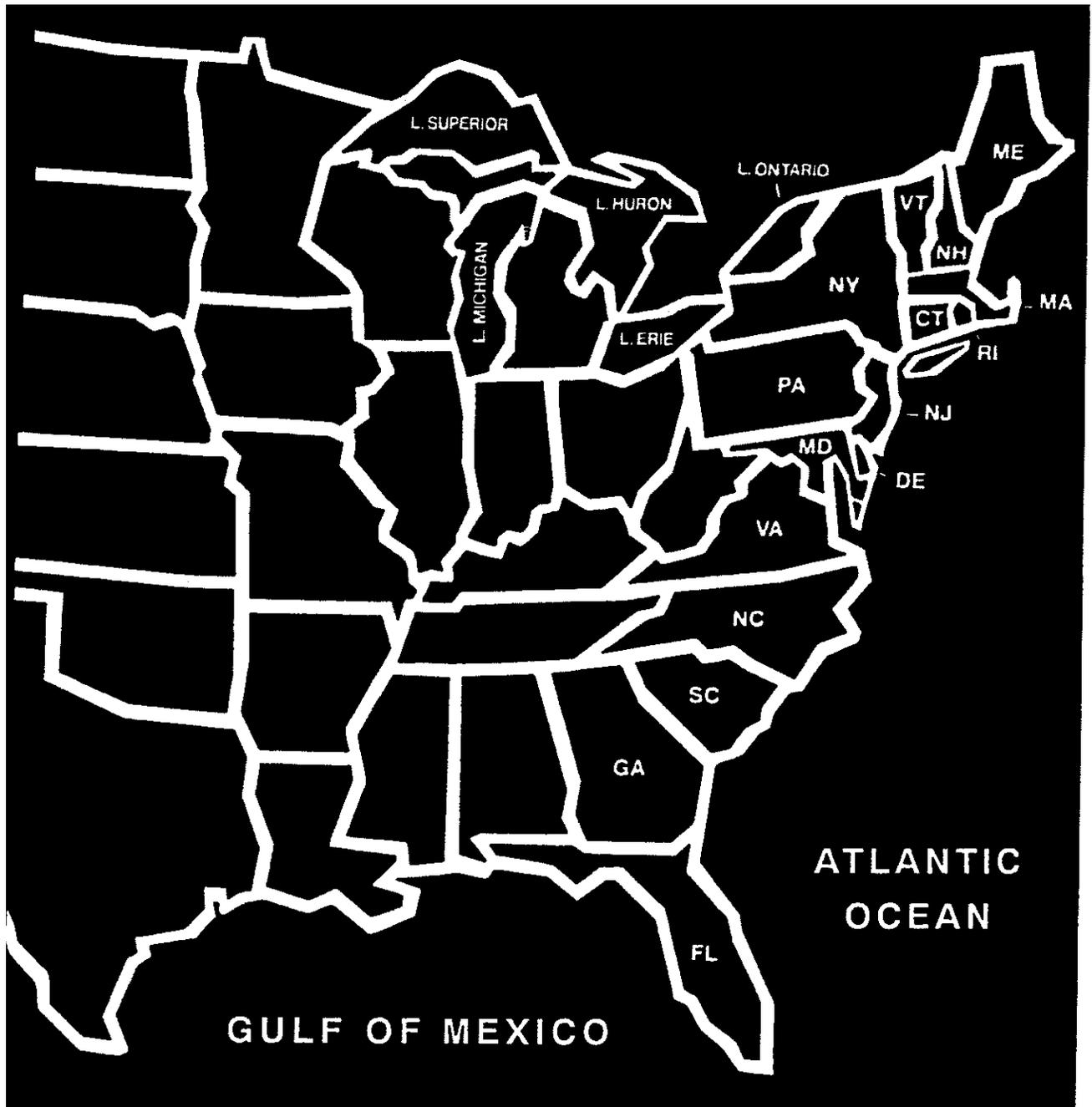


NEW JERSEY SEAFOOD

NEW JERSEY SEAFOOD SUPPLIERS DIRECTORY



Suppliers Directory

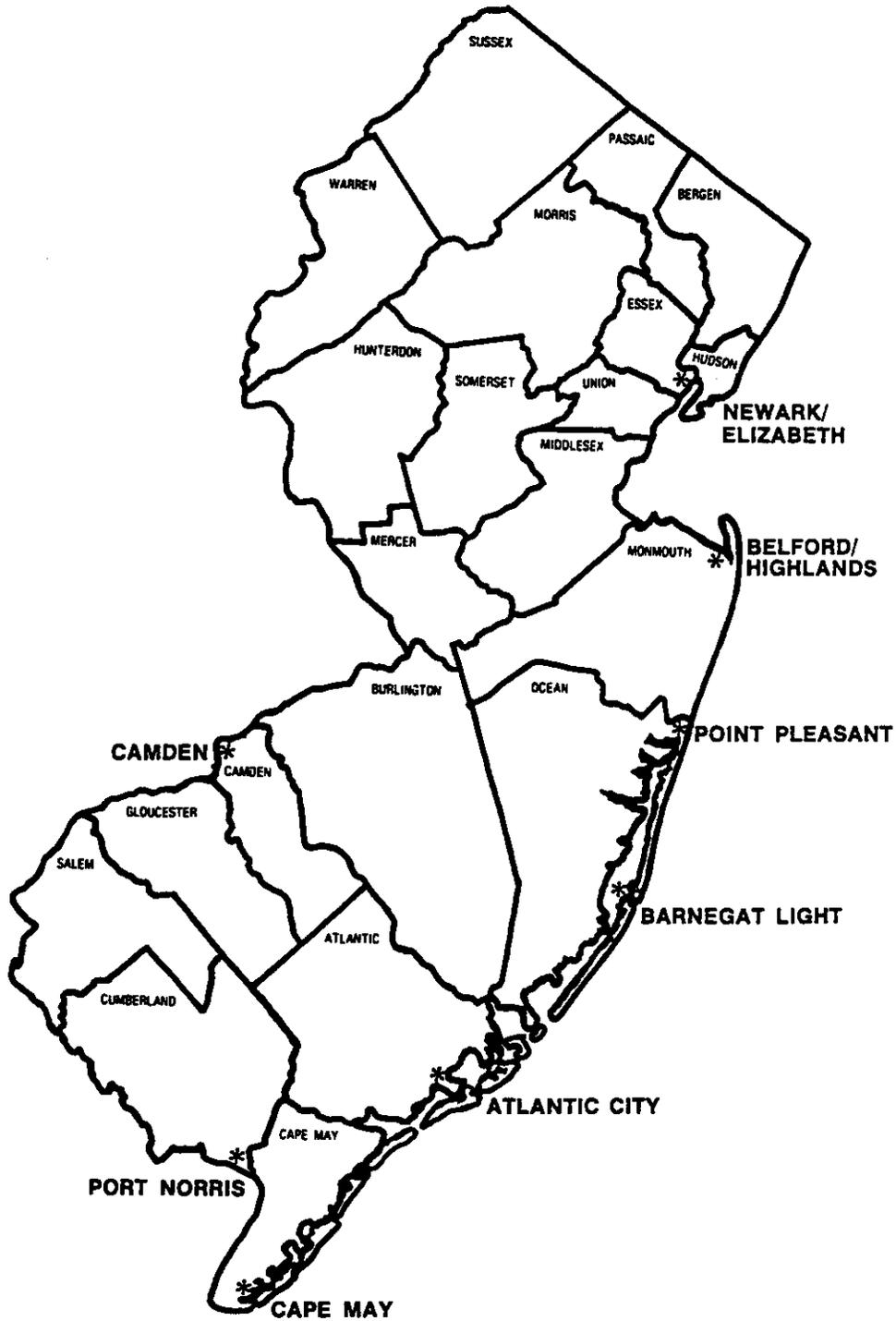


EASTERN UNITED STATES OF AMERICA

COASTAL STATES

<i>ME:</i>	<i>Maine</i>	<i>NH:</i>	<i>New Hampshire</i>
<i>MA:</i>	<i>Massachusetts</i>	<i>RI:</i>	<i>Rhode Island</i>
<i>CT:</i>	<i>Connecticut</i>	<i>NY:</i>	<i>New York</i>
<i>NJ:</i>	<i>New Jersey</i>	<i>PA:</i>	<i>Pennsylvania</i>
<i>DE:</i>	<i>Delaware</i>	<i>MD:</i>	<i>Maryland</i>
<i>VA:</i>	<i>Virginia</i>	<i>NC:</i>	<i>North Carolina</i>
<i>SC:</i>	<i>South Carolina</i>	<i>GA:</i>	<i>Georgia</i>
<i>FL:</i>	<i>Florida</i>		

MAJOR FISHING PORTS OF NEW JERSEY





NEW JERSEY SEAFOOD SUPPLIERS

A.F.I. FOOD SERVICE

1 Center Drive
Elizabeth, NJ 07207
CONTACT: Bryan Kelly
PHONE: 800-275-9500
FAX: 908-629-0500

Freshwater and Marine Fish and Shellfish, Fish Cakes, Frog Legs, Gefilte Fish, Pickled Fish, Sac Roe, Caviar, Surimi Products and Seafood Salads.

Brand Names: Ocean Gold, Ocean Garden, Mrs Fridays.

ALPHA SEAFOOD GROUP, LTD.

1601 E. Linden Avenue
Linden, NJ 07036
CONTACT: Charles Decker
PHONE: 908-474-1381
FAX: 908-474-1208
E-MAIL: AlphaSed@RCN.com

Marine and Breaded Fish, Shellfish and Surimi Based Products.

AMERICAN SEAFOOD IMPORTS, INC.

560 Sylvan Avenue
Englewood Cliffs, NJ 07632
CONTACT: Charles Goldstein.
PHONE: 201-568-2525
FAX: 201-568-7737

Frozen Fish & Shellfish, Surimi-based Products, Frogs legs.

Brand Name: Captain's Catch, Sea Jewel, May Flower.

A & P TEA CO.

35 Brunswick Avenue
Edison, NJ 08817
CONTACT: Vinny Mancini, Seafood Dir.
PHONE: 732-777-6175
FAX: 732-777-6161

Freshwater and Marine Fish Supplier, Shellfish.

AQUA STAR INC.

536 Fayette Street
Perth Amboy, NJ 08861
CONTACT: Allen Rolli, V.P.
PHONE: 732-442-8727
FAX: 732-442-8805

Tuna, Swordfish, Flounder, Sole, Halibut, Mahi-Mahi, Orange Roughy, Pollock, Salmon & Variety of Shellfish, Surimi Based Products.

ATALANTA CORPORATION

Atalanta Plaza
Elizabeth, NJ 07206
CONTACT: Sam Tufano V.P. Seafood.
PHONE: 908-351-8000 ext 262
FAX: 908-351-1940

Spiny Lobster, Lobster Tails and Shrimp.

Brand Names: Celebrity, Tivoli, Four Seasons, Belle o Sea.

ATLANTIC CAPE FISHERIES, INC.

985 Ocean Drive, PO Box 555
Cape May, NJ 08204
CONTACT: Daniel Cohen, Pres.
PHONE: 609-884-3000
FAX: 609-884-3261
E-MAIL: acfish@aol.com

Marine Fish and Shellfish, Oysters, Scallops, Clams, Squid.

ATLANTIC FOODS

102 Mountain Avenue
Springfield, NJ 07081
CONTACT: Chris Meehan, Pres.
PHONE: 800-328-7687
FAX: 973-564-9671
E-MAIL: cjmeehan@worldnet.att
WEBSITE: www.Atlanticfds.com

Catfish, Rainbow Trout, Farm Raised Tilapia and Hybrid Striped Bass, Marine Fish and Variety of Shellfish, Soups, Surimi Based Products, Seafood Salads and Condiments.

Brand Names: Marino's, Murray of Cromarty, Cromarty's.



SHELLFISH

ABALONE

Black Tiger Company
New York Fish House
Porky Products, Inc.
Ray-Mar Commodities, Inc.

CLAMS-HARD

A.F.I. Food Service
Atlantic Foods
Axelsson & Johnson Fish Company
B&G Lobster & Shrimp Corp.
Barbera Seafood
Bayfarm, Inc.
Beckley Little Necks
Biosphere, Inc.
Bivalve Packing Company, Inc.
Black Tiger Company
Brooks Seafood Distributors
Cape May Foods, Inc.
Casino Lobster Company, Inc.
Clam Daddy's
Cold Spring Fish and Supply Co.
Cottrell's Lobsters
Crab Connection, Inc.
Dock Street Seafood
Far Hills Seafood
Frank Sack
Frank's Fish, Inc.
International AquaFoods Corporation
Lusty Lobster
Madison Seafood, Inc.
Marino Marketing, Inc.
Maxwell Shellfish
McCarthy, Peter Wholesale Clams
Monarch Seafood Corp.
Nautical Nuggets Clam Farms
North American Lobster Co./Seafood Processing Co.
Penn Fish
Peterson Packing Co., Inc.
Prestige Food Brokers
Pride Seafood, Inc.
Pulini Inc.
Randall's Seafood

CLAMS-HARD (cont'd)

Ritter Sysco Food Services, Inc.
Robert E. Wilson Clams
Ron Smith Seafood Co., Inc.
Scandia Seafood, Inc.
Sea-Lect Seafood & NJ Fisheries
Seacoast Ocean Dist
Shoal Harbor Lobster Company
U.S. Food Service
United Seacoast Corp.
WSA Food Marketing Corp.

CLAMS-SOFT

A.F.I. Food Service
Alpha Seafood Group
Atlantic Foods
Axelsson & Johnson Fish Company
B&G Lobster & Shrimp Corp.
Black Tiger Company
Brooks Seafood Distributors
Clam Hut
Cold Spring Fish and Supply Co.
Cottrell's Lobsters
Far Hills Seafood
Frank Sack
Frank's Fish, Inc.
Lusty Lobster
Madison Seafood, Inc.
Monarch Seafood Corp.
Neptune Canning LLC.
North American Lobster Co./Seafood Processing Co.
Penn Fish
Porky Products, Inc.
Prestige Food Brokers
Pride Seafood, Inc.
Pulini Inc.
Ron Smith Seafood Co., Inc.
Scandia Seafood, Inc.
Sea-Lect Seafood & NJ Fisheries
Seacoast Ocean Dist
Snow's/Doxsee Inc.
United Seacoast Corp.
WSA Food Marketing Corp.

LOBSTER TAILS (cont'd)

Seashells
Seasource
Shoal Harbor Lobster Company
Sterling Seafood Corporation
Sullivan & Fitzgerald Food Brokers
Torry Harris, Inc.
Tradewinds Seafood, Inc.
U.S. Food Products Corp.
U.S. Food Service
U.S. Food Service. Philadelphia Branch.
United Seacoast Corp.
WSA Food Marketing Inc.

MUSSELS–CULTURED

A.F.I. Food Service
Alpha Seafood Group
American Seafood Imports
Aqua Star
Atlantic Foods
Barbera Seafood
B&G Lobster & Shrimp Corp.
Black Tiger Company
Brooks Seafood Distributors
Casino Lobster Company, Inc.
Cold Spring Fish and Supply Co.
Dock Street Seafood
Expac Seafood
Far Hills Seafood
Fine Water Seafood, Inc.
Frank's Fish, Inc.
J & R Foods, Inc.
Lusty Lobster, Inc.
Madison Seafood, Inc.
Marino Marketing, Inc.
Meridian Products Inc.
Monarch Seafood Corp.
New York Fish House
North American Lobster Co./Seafood Processing Co.
Ocean Frost Corp.
Porky Products
Pride Seafood, Inc.
Pulini Inc.
Ron Smith Seafood Co., Inc.
Ruggiero Seafood
Scandia Seafood, Inc.
Sea Trade Corporation
Sea-lect Wholesale Seafood, Inc.
Sea-Lect Seafood & NJ Fisheries
Sea-Lect Wholesale Seafood Inc.

MUSSELS–CULTURED (cont'd)

Seacoast Ocean Dist
Seashells
Season Products
Sullivan & Fitzgerald Food Brokers
Sweet Water Seafood Corp.
Tradewinds Seafood, Inc.
U.S. Food Products Corp.
U.S Food Service
U.S. Food Service. Philadelphia Branch.
Universal Group. Ltd.
WSA Food Marketing Inc.

MUSSELS–GREEN LIPPED

A.F.I. Food Service
Alpha Seafood Group
American Seafood Imports
Aqua Star
Atlantic Foods
B&G Lobster & Shrimp Corp.
Black Tiger Company
Brooks Seafood Distributors
Casino Lobster Company, Inc.
Dock Street Seafood
Expac Seafood
Far Hills Seafood
Frank's Fish, Inc.
Intersea Fisheries, Ltd.
Lusty Lobster
Madison Seafood, Inc.
Meridian Products Inc.
Monarch Seafood Corp.
New York Fish House
North American Lobster Co./Seafood Processing Co.
Ocean Frost Corp.
Point Lobster Co.
Pride Seafood, Inc.
Ray-Mar Commodities, Inc.
Ritter Sysco Food Services, Inc.
Ron Smith Seafood Co., Inc.
Ruggiero Seafood
Scandia Seafood, Inc.
Sea Trade
Sea-lect Wholesale Seafood, Inc.
Sea-Lect Seafood & NJ Fisheries
Seacoast Ocean Dist
Seashells
Sullivan & Fitzgerald Food Brokers
Tradewinds Seafood, Inc.
U.S. Food Products Corp.
U.S. Food Service. Philadelphia Branch.
Universal Group. Ltd.

SALTED FISH

Barbera Seafood
B&G Lobster & Shrimp Corp.
Cold Spring Fish & Supply Co.
Export, Inc.
Intersea Fisheries, Ltd.
Lusty Lobster
North American Lobster Co./Seafood Processing Co.
Ocean Frost Corp.
Pier 7, Inc.
Porky Products, Inc.
Ray-Mar Commodities, Inc.
Sea Trade
Sea-lect Wholesale Seafood, Inc.
U.S. Food Service

SEA CUCUMBER

Ray-Mar Commodities, Inc.

SEA URCHIN

Black Tiger Company
Brooks Seafood Distributors
Lusty Lobster
Madison Seafood, Inc.
New York Fish House
Scandia Seafood, Inc.
Pride Seafood Inc.
U.S. Food Products Corp.

SEAFOOD SALADS

A.F.I. Food Service
Barbera Seafood
B&G Lobster & Shrimp Corp.
Black Tiger Company
Fine Water Seafood, Inc.
New York Fish House
North American Lobster Co./Seafood Processing Co.
Pride Seafood Inc.
Ron Smith Seafood Co., Inc.
Ruggiero Seafood
Sea-Lect Wholesale Seafood Inc.
Sweet Water Seafood Corp.
U.S. Food Products Corp.
U.S. Food Service. Philadelphia Branch.
White Toque Inc
WSA Food Marketing, Corp.

SEAFOOD PASTAS

White Toque Inc

SMOKED FISH

Atlantic Foods
Black Tiger Company
Brooks Seafood Dist Inc.
Cold Spring Fish & Supply Co.
Far Hills Seafood
Frank's Fish, Inc.
Hansen Caviar Co.
Lusty Lobster
Mendelsohn Seafood
North Landing Corp.
Perona Farms
Pier 7, Inc.
Porky Products, Inc.
Pride Seafood, Inc.
Ron Smith Seafood Company, Inc.
U.S. Food Service. Philadelphia Branch.
WSA Food Marketing Inc.

SOUPS

Atlantic Foods
B&G Lobster & Shrimp Corp.
Black Tiger Company
Chris Cross Products
Cold Spring Fish & Supply Co.
North American Lobster Co./Seafood Processing Co.
Prestige Food Brokers
Sea-Lect Wholesale Seafood Inc.
Snow's/Doxsee Inc.
U.S. Food Products Corp.
White Toque Inc

STUFFED FLOUNDER

Herb's Seafood
Casino Lobster Company, Inc.



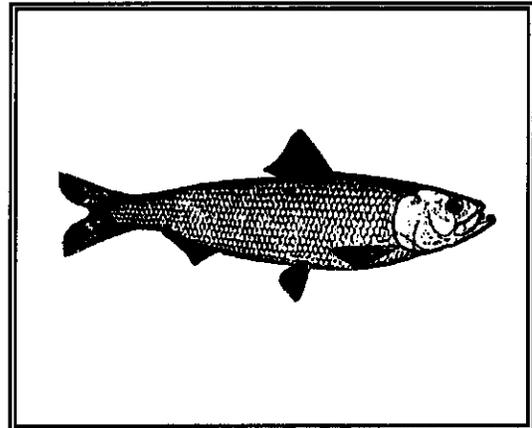


ATLANTIC HERRING

SCIENTIFIC NAME: *Clupea harengus*

COMMON NAMES:

English	Herring
German	Hering
Spanish	Arenque
Italian	Aringa
Japanese	Nishin, kadiowashi
French	Hareng
Portuguese	Arenque
Greek	Regha



Gulf of Maine herring migrate from feeding grounds along the Maine Coast during the autumn to southern New England and the Mid-Atlantic during winter with larger individuals migrating further distances. Spawning in the Gulf of Maine occurs during late August-October, beginning in northern locations and progressing southward. Atlantic herring are not fully mature until ages 4 to 5.

DISTRIBUTION: Continental shelf waters from Labrador to Cape Hatteras.

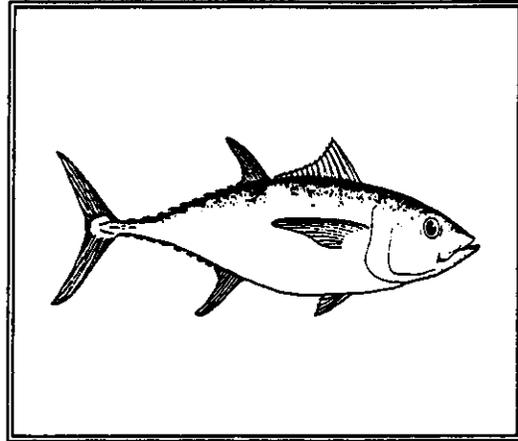
SIZE: 26 cm. (10.2 inches)

BIGEYE TUNA

SCIENTIFIC NAME: *Thunnus obesus*

COMMON NAMES:

English	Bigeye tuna, false albacore
German	Grossaugen Thun, Grossäugiger Thun
Spanish	Patudo
Italian	Tonno obeso
Japanese	Mebachi
French	Thon obese
Portuguese	Patudo
Greek	Tonnos

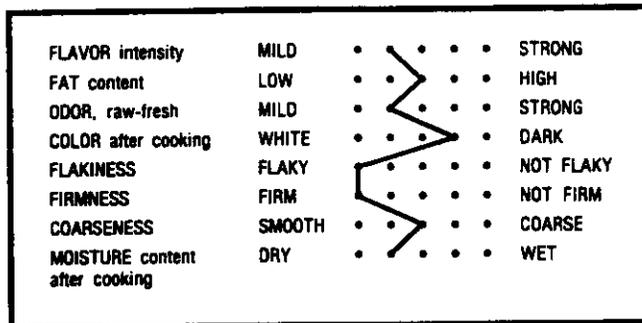


The bigeye tuna can weigh up to 500 pounds (227 kg.) but most commonly harvested fish are between 20 and 100 pounds (9-45 kg.) A large portion of the product is exported to Japan. Because of the high quality of the product, most of the bigeye tuna shipped from the Northeastern United States is destined for the sashimi market. The meat tends to be lighter than bluefin.

DISTRIBUTION: Open ocean waters, continental slope.

SIZE: Up to 400 pounds (180 kg.)

EDIBILITY PROFILE:



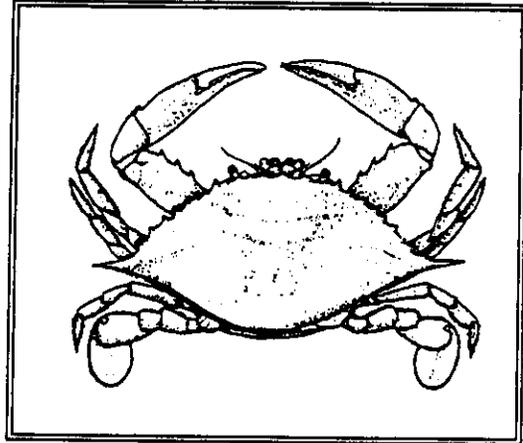
PRODUCT FORMS: Fresh: gutted, fillets or steaks. Frozen: gutted, fillets or steaks. Canned.

BLUE CRAB

SCIENTIFIC NAME: *Callinectes sapidus*

COMMON NAMES:

English	Blue crab
German	Blaukrabbe
Spanish	Cangrejo azul
Italian	Granchio nuotatore
Japanese	Gazami
French	Crabe bleu
Portuguese	Navalheira azul
Greek	Galázios káavouras



The blue crab is well known by seafood fanciers worldwide. Blue crabs are swimming crabs and their scientific name, *Callinectes*, means "beautiful swimmer". They inhabit saltwater as well as freshwater, but are found predominantly in brackish bays and estuaries along most of the eastern United States. Blue crabs spend the cold winter months in deep water and move into warmer, shallower water in the spring and summer. Blue crabs are harvested in both the hard and soft-shell state. Some crabbers actually put crabs into shedding tanks where they molt and can be harvested at their peak quality. Much of the meat from the blue crab comes from the body and is rich and sweet tasting. Recreationally and commercially, the blue crab is a popular catch.

DISTRIBUTION: Coastal bays and estuaries.

SIZE: Average carapace width 4-7 inches (10-18 cm.).

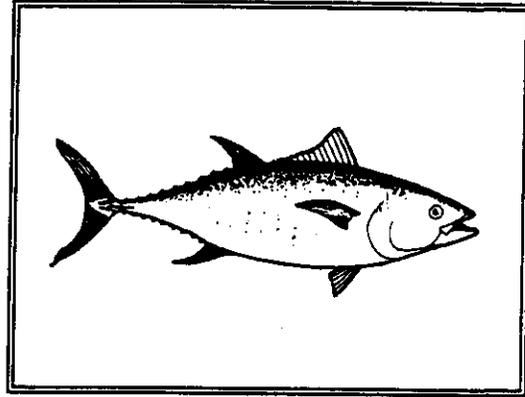
PRODUCT FORMS: Fresh: whole, shucked meat. Frozen: whole, shucked meat, soft shells.

BLUEFIN TUNA

SCIENTIFIC NAME: *Thunnus thynnus*

COMMON NAMES:

English	Bluefin tuna, tunny, horse mackerel
German	Roter Thun
Spanish	Atún (rojo)
Italian	Tonno
Japanese	Honmaguro
French	Thon rouge
Portuguese	Atun, rabilo
Greek	Tõnnos

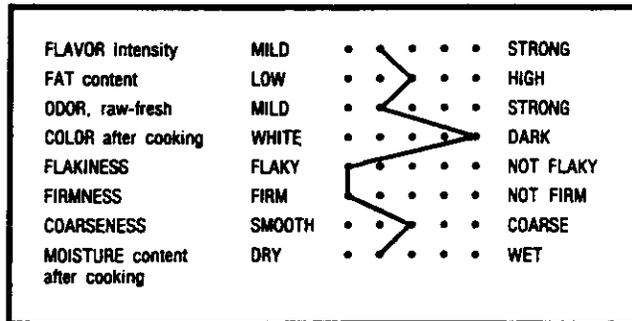


The bluefin tuna is the largest of the tunas. It is also the most common tuna in the northeastern United States. Bluefin tuna migrate up the Atlantic Coast from South America. They reach their highest fat content in mid to late summer when they reach New England. Because some of the fish are so large, they are sometimes called the horse mackerel in North America. Bluefin tuna can reach weights up to 1,500 pounds (682 kg). The fish has a very high metabolic rate and can often reach body temperatures warmer than the surrounding water. U.S. commercial harvesters carefully harvest tuna to assure that the quality of the flesh is not impaired by the high body temperature. The meat of the bluefin is stronger than most other tunas and is often sold to the Japanese market for sushi and sashimi.

DISTRIBUTION: Continental shelf, continental slope and open ocean waters.

SIZE: Maximum length 14 ft. (427 cm.), weight 1600 pounds (720 kg); 1000 pounds (450 kg) not rare.

EDIBILITY PROFILE:



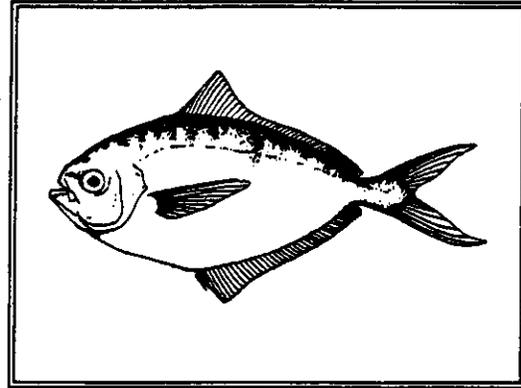
PRODUCT FORMS: Fresh: gutted, fillets or steaks. Frozen: gutted, fillets or steaks. Canned.

BUTTERFISH

SCIENTIFIC NAME: *Peprilus triacanthus*

COMMON NAMES:

English	Butterfish, dollarfish, shiner, skipjack
German	Amerikanischer butterfisch
Spanish	Pompano
Italian	Fieto
Japanese	Ibodai, Shizu
French	Stromatée á fossettes
Portuguese	Peixe-manteiga, pampo

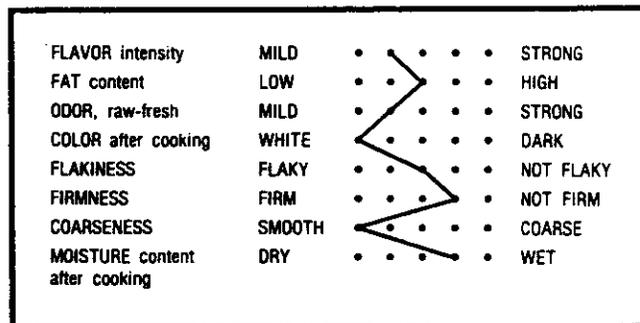


Butterfish travel in loose schools off the Eastern United States coast and are distributed throughout the water column. They feed on small finfish, squid and crustaceans. The most common harvest methods are trawl, trap, and purse seine. The meat is rich in oil and soft textured. Although the meat is dark, it lightens on cooking. Butterfish are greatly favored by the Japanese with a good portion of the harvest being exported. The butterfish harvested in the Northeastern United States tend to be of superior quality and are generally parasite free.

DISTRIBUTION: Continental shelf, nearshore and coastal waters and bays.

SIZE: Average length 6-9 inches (15-23 cm.); weight 2-5 ounces (56-140 gm.)

EDIBILITY PROFILE:



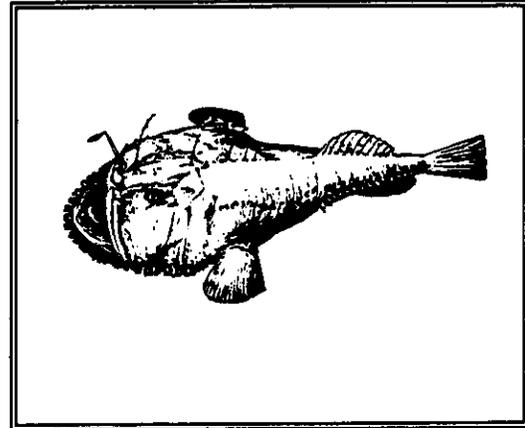
PRODUCT FORMS: Fresh: whole, headed and gutted. Frozen: whole, headed and gutted.

MONKFISH

SCIENTIFIC NAME: *Lophius americanus*

COMMON NAMES:

English	Monkfish, anglerfish goosefish, allmouth
German	Seeteufel, angler
Spanish	Rape
Italian	Rana pescatrice, rospo
Japanese	Anko
French	Baudroie
Portuguese	Tamboril
Greek	Vatrochópsaro

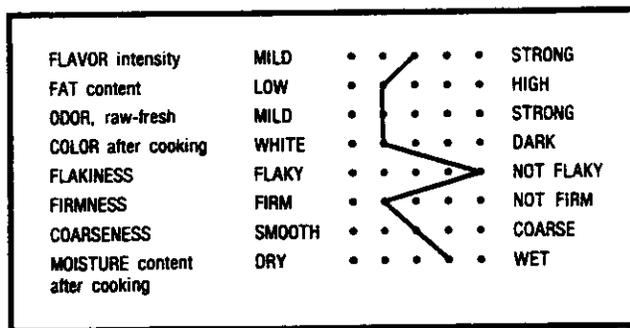


Monkfish is truly one of the most unique fish in the sea. It has a huge head that tapers to a slender tail. Also known as poor man’s lobster, anglerfish, bellyfish, goosefish and lotte, the monkfish has an exceptionally fine flavor. Now monkfish are harvested year round for both the American and European market. In the United States, usually only the tail is available for sale. Monkfish livers are exported to Japan where they are considered a delicacy. Originally caught as a by-catch of the scallop fishery, the monkfish was exported to Europe. The meat is white, lean and very firm. It is often compared to lobster. The texture of monkfish makes it ideal for kebobs, chowders and stir fry dishes.

DISTRIBUTION: Continental shelf to nearshore coastal waters and bays.

SIZE: Tails average between 1-10 pounds (.5-4.5 kg)

EDIBILITY PROFILE:



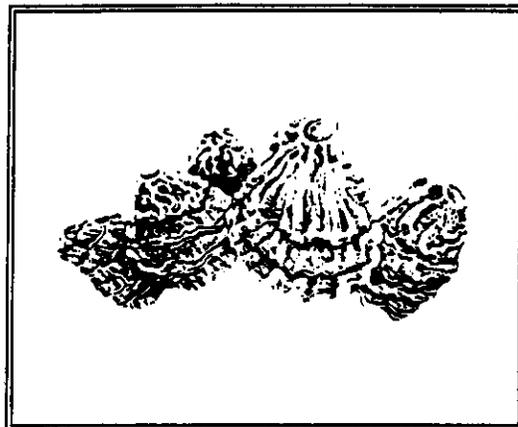
PRODUCT FORMS: Fresh: headed and gutted, fillets. Frozen: headed and gutted, fillets. Monkfish livers are also available.

OYSTER

SCIENTIFIC NAME: *Crassostrea virginica*

COMMON NAMES:

English	Oyster
German	Auster
Spanish	Ostra, ostion
Italian	Ostrica
Japanese	Kaki
French	Huitre
Portuguese	Ostra
Greek	Óstrea



Found in brackish waters, oysters inhabit the shallow areas of bays and estuaries. Oysters are harvested in fall and winter, but can be bought and enjoyed anytime. They have rough irregular shells that open and close by one adductor muscle and average 3 to 6 inches (7.5-15 cm) in length. The color of the oyster meat varies with the color of the algae that the oyster is feeding upon, but the typical color is tan or cream. Red and green meat colors are also found.

DISTRIBUTION: Bays and estuaries.

SIZE: Length 3-7 inches (8-18 cm).

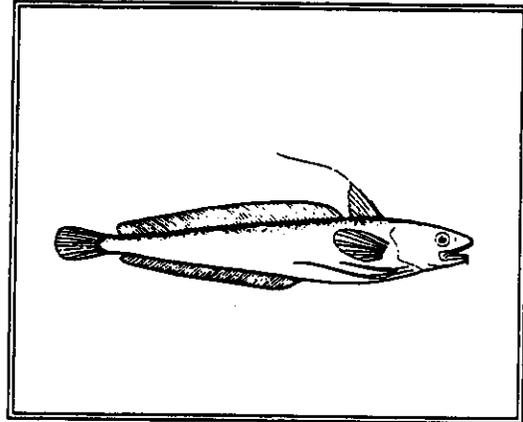
PRODUCT FORMS: Fresh: whole, shucked. Frozen: whole, shucked, breaded.

RED HAKE

SCIENTIFIC NAME: *Urophycis chuss*

COMMON NAMES:

English	Red hake, ling, squirrel hake
German	Gabeldorsch
Spanish	Locha
Italian	Musdea atlantica
French	Merluche-écureuil
Portuguese	Linguiça

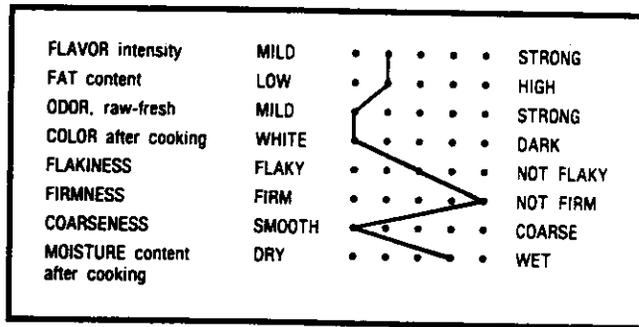


Red hake average 1-4 pounds (.5-2 kg). They are close relatives of the cod, but are more slender, smaller and softer bodied. In the United States, red hake is also known as ling. This species feeds on small crustaceans, squid and small finfish. They use their ventral feelers to locate food. Red hake is most often harvested by trawling. Recent research indicates that this species might be well suited for surimi production.

DISTRIBUTION: Continental shelf, continental slope and nearshore coastal waters.

SIZE: Maximum length 30 inches (76 cm.); maximum weight 7 pounds (3.2 kg)

EDIBILITY PROFILE:



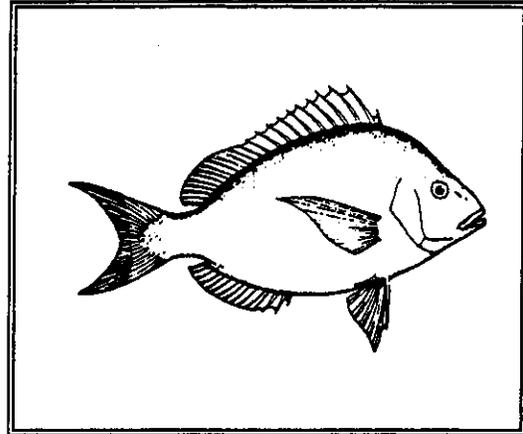
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets. Potential for block frozen.

SCUP (PORGY)

SCIENTIFIC NAME: *Stenotomus chrysops*

COMMON NAMES:

English	Scup, porgy, paugy
German	Skap
Spanish	Espárido
Italian	Pagro, pagello
Japanese	Tai
French	Spare doré

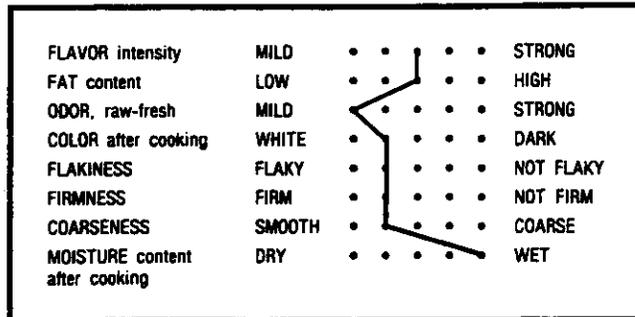


Scup are small compact fish, that characteristically stay close to shore. They tend to concentrate over rocky and smooth bottoms, and live close to the bottom. They feed on small bottom dwelling invertebrates and young finfish. Travelling in schools, they migrate offshore and southward in fall. They are harvested by otter trawl, pound nets, purse seines and traps. The meat is light in color, fishy with a mild but distinct taste.

DISTRIBUTION: Continental shelf, nearshore coastal waters, polyhaline zone of estuaries.

SIZE: Maximum length 18 inches (46 cm.); weight 4 pounds (1.8 kg.); average length 12-14 inches (30-35 cm); weight 1-2 pounds (.5-1 kg.)

EDIBILITY PROFILE:



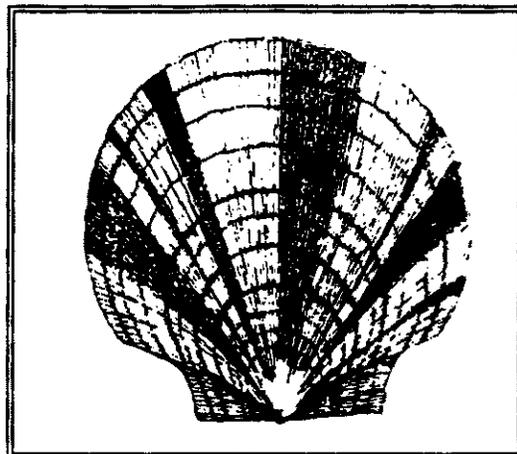
PRODUCT FORMS: Fresh: whole, headed and gutted. Frozen: whole, headed and gutted.

SEA SCALLOP

SCIENTIFIC NAME: *Placopecten magellanicus*

COMMON NAMES:

English	Sea scallop
German	Kamm-muschel, pilger muscher
Spanish	Vieira
Italian	Ventaglio-pettine maggiore
Japanese	Hotategai
French	Coquille St. Jacques
Portuguese	Vieira
Greek	Cteni



Sea scallops are found in deep ocean waters off the coast of the Northeastern United States. Scallops, unlike clams, oysters and mussels can actually swim by means of jet propulsion. They take in water and rapidly jet it out to provide for their erratic swimming motion. Although the entire content of the scallop is edible, many American processors only market the firm meaty muscle. In response to the demands of the export market, some processors are now handling scallops with roe. Fresh scallop meat is firm and lean with a delicate flavor and a sweet odor like that of lobster. Scallops are naturally a creamy white color, but variations such as pink and tan are perfectly acceptable. Several northeastern vessels are now producing high quality frozen at sea scallops. Sea scallops are available in both dry and wet packs.

DISTRIBUTION: Continental shelf.

SIZE: Average shell length 5-8 inches (13-20 cm.).

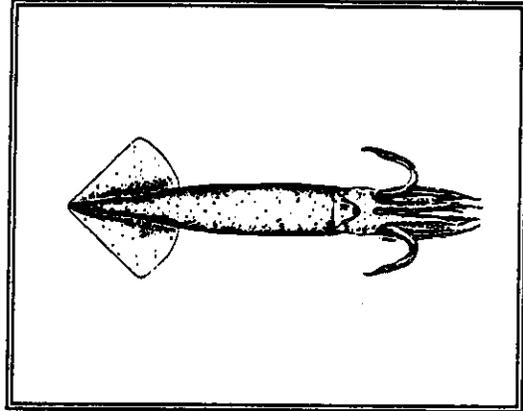
PRODUCT FORMS: Fresh: shucked both dry and wet packs. Frozen: shucked, breaded.

SHORT FINNED SQUID

SCIENTIFIC NAME: *Illex illecebrosus*

COMMON NAMES:

English	Short finned squid, red squid, summer squid
German	Kurzschwanzkalmer
Spanish	Pota
Italian	Totano
Japanese	Matsuika



Short finned squid is a more northern species harvested from the Maritime Provinces of Canada to New Jersey. This species has a slender pen and its fins are one third the length of the mantle. The short finned squid reaches a larger size and usually sells for less, than the long finned squid. These squid were once used exclusively for bait but its growing popularity with American consumers has created interest and activity in a direct market. This species is harvested in the summer and fall using a variety of fishing techniques including jigging, trawling and trapping.

DISTRIBUTION: Continental shelf, continental slope and edge of the Gulf Stream.

SIZE: Up to 18 inches (46 cm.)

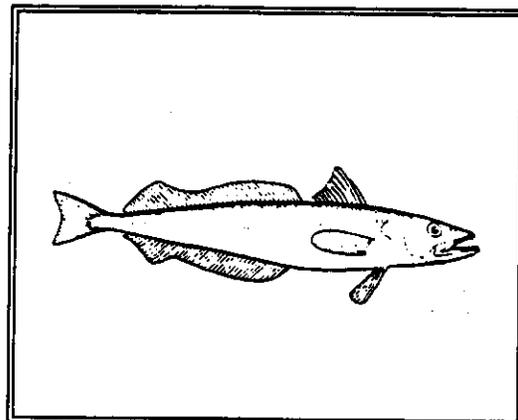
PRODUCT FORMS: Fresh: whole, tubes and tentacles, rings. Frozen: whole, tubes and tentacles, rings, breaded rings, packed in sauce.

SILVER HAKE

SCIENTIFIC NAME: *Merluccius bilinearis*

COMMON NAMES:

English	Silver hake, whiting
German	Nordamerikanischer seehecht
Spanish	Merluza atlántica
Italian	Nasello atlantico
French	Merlu argenté
Portuguese	Pescada-branca-americana

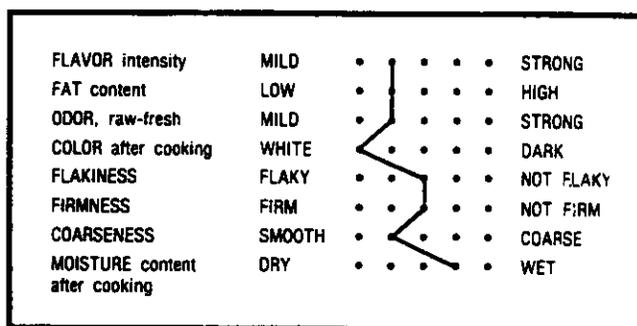


Silver hake or whiting are close relatives of the cod but are smaller and softer bodied. Whiting are bottom dwellers during the day but move to the surface to feed at night. Their diet consists primarily of small schooling fish such as herring, mackerel and silversides. Whiting are sometimes called frostfish because often a quick freeze traps them in shallow water and they wash up on the beach. Whiting are harvested primarily by trawling. Locally harvested whiting is generally sold fresh. In response to demand from the export market, some companies are now developing freezing capability.

DISTRIBUTION: Continental shelf, continental slope, nearshore coastal waters.

SIZE: Maximum length 2.5 feet (76 cm.), maximum weight 5 pounds (2.25 kg); usually 14 inches (36 cm.) or less.

EDIBILITY PROFILE:



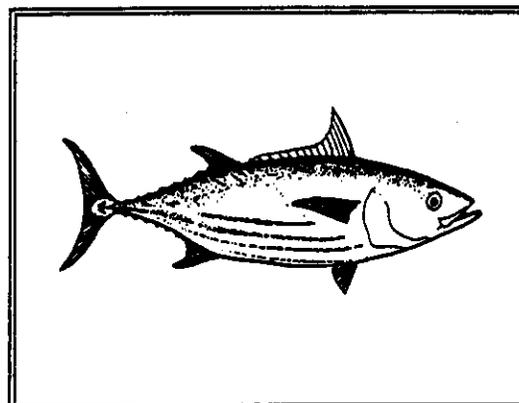
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

SKIPJACK

SCIENTIFIC NAME: *Katsuwonus pelamis*

COMMON NAMES:

English	Skipjack, oceanic bonito, striped bonito
German	Echter Bonito
Spanish	Listado, barrilete
Italian	Tonnetto striato
Japanese	Katsuo
French	Bonite à ventre rayé, Listao

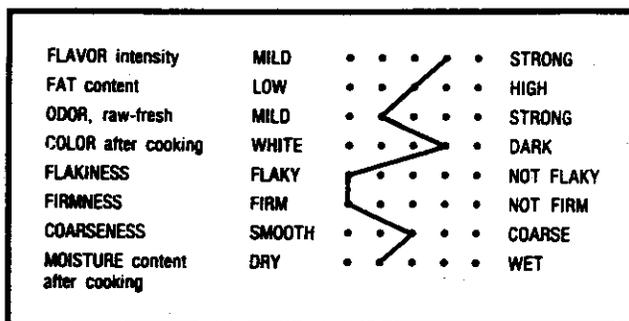


Skipjack is a small tuna weighing between 4 and 25 pounds (1.8-11.4 kg). The meat is stronger flavored than the albacore and yellowfin. It can be distinguished by its parallel black to dusky stripes on the lower half of the body.

DISTRIBUTION: Continental shelf, occasionally in nearshore coastal waters.

SIZE: Maximum length 30 inches (76 cm.).

EDIBILITY PROFILE:



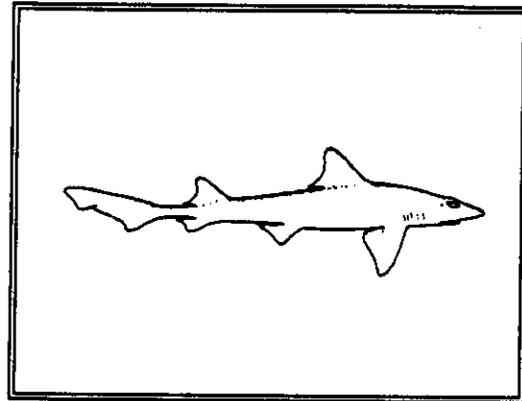
PRODUCT FORMS: Fresh: gutted, fillets. Frozen: gutted, fillets, canned.

SMOOTH DOGFISH

SCIENTIFIC NAME: *Mustelus canis*

COMMON NAMES:

English	Smooth dogfish, smooth dog, greyfish, cape shark
German	Glatthai
Spanish	Musola
Italian	Palombo
French	Émissole
Portuguese	Caneja
Greek	Galéos

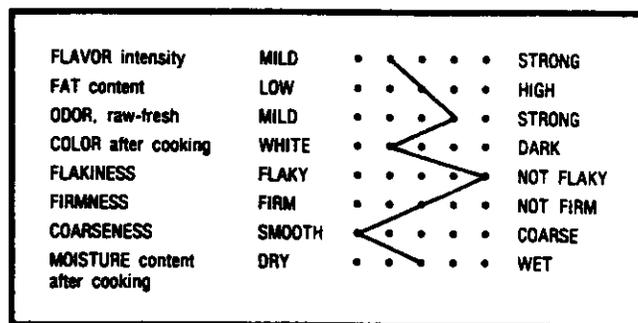


Smooth dogfish inhabit the coastal water areas of the middle and northern Atlantic states. The smooth dogfish grows to three or four feet (.9-1.22 m.). It feeds on shellfish and crustaceans. It is often mistakenly called a sand shark because it is found near beaches or sandbars in the summer. The smooth dogfish can be distinguished by rows of small white spots on its side and by the two sharp spines that protrude in front of its large dorsal or back fins. Dogfish meat, which is firm is often used in England in the traditional "fish and chips".

DISTRIBUTION: Continental shelf, nearshore coastal waters and bays.

SIZE: Maximum length 5 feet (152 cm.); average length 3-4 feet (82-122 cm.).

EDIBILITY PROFILE:



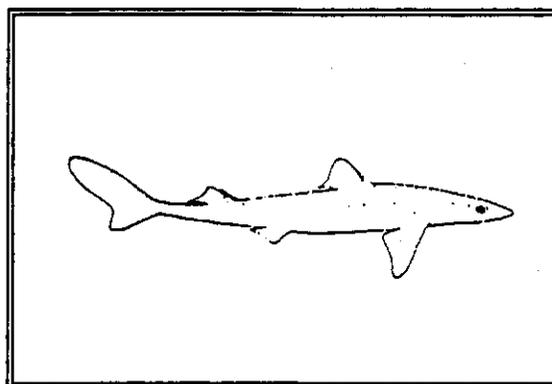
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets, belly flaps, backs. Frozen: whole, headed and gutted, fillets, belly flaps, backs.

SPINY DOGFISH

SCIENTIFIC NAME: *Squalus acanthias*

COMMON NAMES:

English	Spiny dogfish, greyfish cape shark, picked shark
German	Dornhai, Dornfisch
Spanish	Mielga, galludo
Italian	Gattuccio
Japanese	Aburatsunozame, tsunozame
French	Aiguillat
Portuguese	Cacão galhudo, meiga
Greek	Skylópsaro, kokálas, kedró

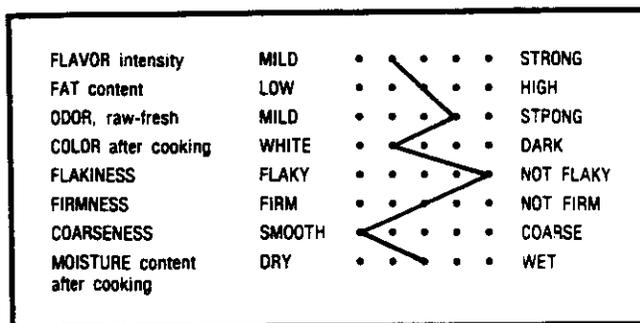


The spiny dogfish is named for its weapon of defense. Along the front margin of each dorsal fin is a long spine which stands upright when the shark curls its body into a bow. Spiny dogfish are small, slender bodied fish and average 2-3.5 feet (.61-1.06 m.) and 5-10 pounds (2.27-4.54 kg). They are slate grey above with greyish/white sides and a white belly. On each side, there is a row of small white spots which fade with age. They are abundant off the Northeast coast in late spring, summer and fall. They spend their winters offshore in deeper waters. The meat of the dogfish is white, firm and mild flavored.

DISTRIBUTION: Continental shelf, nearshore coastal waters.

SIZE: Maximum length 4 feet (1.22 m), weight 20 pounds (9 kg.). Average length 2.5 feet (.76m), weight 8 pounds (3.6 kg.)

EDIBILITY PROFILE:



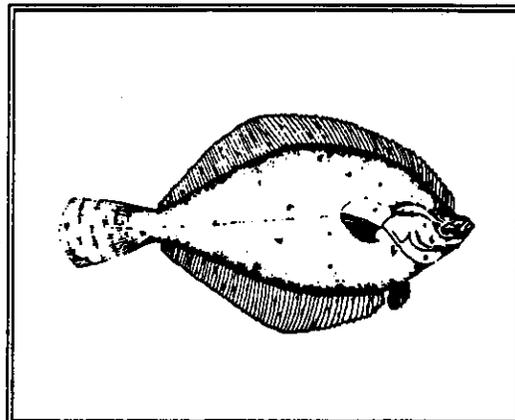
PRODUCT FORMS: Fresh: whole, headed and gutted, fillets, belly flaps, backs, fins.
Frozen: whole, headed and gutted, fillets, belly flaps, backs, fins.

YELLOWTAIL FLOUNDER

SCIENTIFIC NAME: *Pleuronectes ferrugineus*

COMMON NAMES:

English	Yellowtail flounder, rusty flounder
German	Kliesch, scharb
Spanish	Limanda
Italian	Limanda
French	Limanda à queue jaune

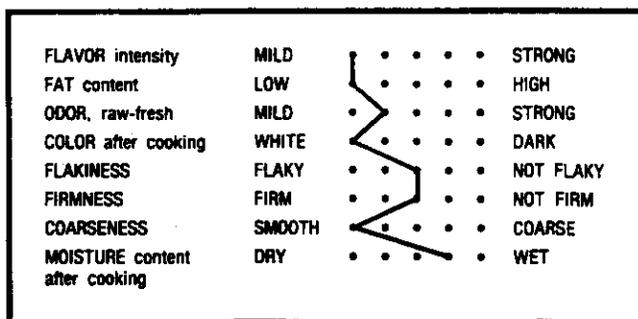


The yellowtail flounder is characterized by its small mouth, pointed snout and thin body which has a definite arch in the lateral line over the pectoral fin. The body shape is nearly oval. Its color varies from greyish olive green to reddish brown, and the fish has large rusty spots and a yellow tail fin on the belly side. Yellowtail has a very delicate flavor and is popular on restaurant menus. Yellowtail usually inhabit deeper water and are harvested by trawling.

DISTRIBUTION: Continental shelf, coastal waters; occasionally in polyhaline zone of estuaries (young).

SIZE: Maximum length 2 ft. (61 cm.).

EDIBILITY PROFILE:



PRODUCT FORMS: Fresh: whole, headed and gutted, fillets. Frozen: whole, headed and gutted, fillets.

